

Reminders for all Establishments

Animals in Establishments

Historically there have been many questions and issues concerning animals in establishments. There are specific rules regarding animals in establishments that can be found in the Administrative Rules of Montana (ARM) aka "The Green Book" under Title 37 Chapter 110 Subchapter 232 (10).



The rules state: "Except as specified in (11), live animals are prohibited from the premises of a food establishment." For exceptions, see section 11 in the ARMs to get these definitions in further detail. Complaints of this nature are occurring more frequently, therefore GCCHD will be taking stronger enforcement action when these situations arise.



Informational Tidbits

- ❖ Ownership Changes - An Ownership Change requires an inspection and may require a plan review. All establishment licenses are site and owner specific.
- ❖ Remodeling - If you are planning to remodel your establishment contact the Environmental Health Dept. to check for requirements prior to the start of your project.
- ❖ Chemical Spray Bottles - must be clearly marked with contents and not placed where they can contaminate food, linens, etc.
- ❖ Remind residents of Trailer Courts that trailer numbers must be easily readable from the street.
- ❖ If junk vehicles are a problem in your Trailer Court, please call the County Junk Vehicle Department at (406)582-3250.
- ❖ All public accommodations that provide a continental breakfast must also provide hand washing for use in that area. PA's which remodel or new establishments must provide a separate hand washing station in the breakfast area.
- ❖ **Chapter 2** of GCCHD Health Code requires all employees to follow illness policies and NOT work if ill.
- ❖ **Phone #** - Make sure to post the Health Department phone number where all employees have access in case of an emergency.
- ❖ **Grease traps** need to be regularly cleaned and maintained. Eliminate plumbing problems before they start.
- ❖ **Food Manufacturers** that add, and/or change procedures, products, or labels must have prior approval from MDPHHS. Please contact Howard Reid at 406-444-5306.



Establishment News

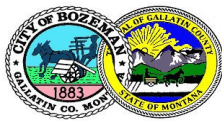
Gallatin City-County Health Department Environmental Health Services (GCCHD)

Growth in Gallatin County continues. We are seeing new establishments every day, with a greater diversification of services being offered to consumers. Here at GCCHD we strive for a positive working relationship with the facilities we serve.

It is our goal to work in unison with establishments to provide the best and safest service possible. While one of our main functions is to enforce regulations we also offer technical advice and work to find solutions to any questions that may arise.

Currently we serve 606 Food Service Establishments, 118 Public Accommodations, 66 Trailer Courts and now 135 Pools and Spas. As the County continues to grow, we will add services to improve health, safety and education. If you have questions, GCCHD has a number of informational and education resources available to help, please do not hesitate to call.

2008



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Phone 406 582-3120
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Visit our WEB site
gallatin.mt.gov/health



Gallatin City-County Health Code Chapter 2 - Rewrite

The Gallatin City-County Health codes are local regulations that govern food and other establishments that are required to have a license with MDPHHS.

The last revision to the regulations was completed in 2003 and many things have changed since then.

Starting in 2008, GCCHD will be revising this chapter and adding others to better suit the needs of the public.

Chapter 2 will govern food only. We will be adding new chapters that will address public accommodations, swimming pools, and tattoo/piercing studios.

Your input would be greatly appreciated!



Environmental Health Services offers:



4 Hour ServSafe employee training.

❖ See the training brochure for further details.

GCCHD can now produce food safety information in a number of languages. For international employee training please contact us.

Retail Advisory Network (RAN)

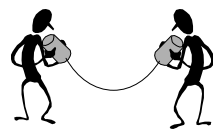
The Gallatin City-County Health Department would like to invite you to participate in a local communication network. **RAN** is an information network operated by GCCHD to quickly inform retailers and distributors of the following:

- * Recalls
- * Training Opportunities
- * Public Health Emergency
- * Potential Tainted Food Sources

The State of Montana and the FDA often advise GCCHD that a potential unsafe food source may be in commerce and that a recall has been initiated. GCCHD sends notification through **RAN** informing establishments of the recall and what actions should be taken.

If you would like to be included on the **RAN** list please provide us with the following information by telephone, mail or fax:

- ◆ Establishment License Number
- ◆ Name of Establishment
- ◆ Address of Establishment
- ◆ Mailing Address
- ◆ Contact Person
- ◆ How you would like to be contacted
 - ☐ Fax #
 - ☐ email



GCCHD is enthusiastic to offer advanced communication tools such as **RAN**. Our goal is to maintain a close working partnership with food establishments to provide safe food sources for consumers.

If you have any questions concerning **RAN** please contact us.

Visit our WEB site

- | | |
|----------------------|----------------------------|
| ☒ Recall Notices | ☒ Public Health Advisories |
| ☒ Training Schedules | ☒ Plan Review Packets |
| ☒ Regulations | ☒ Rules |
| ☒ Much much more! | |

Potential Allergies

-What is a food allergy?

A food allergy is an immune system response to a food that the body mistakenly believes is harmful. Once the immune system decides that a particular food is harmful, it creates specific antibodies to it. The next time the individual eats that food, the immune system releases massive amounts of chemicals, including histamine, in order to protect the body. These chemicals trigger a cascade of allergic symptoms that can affect the respiratory system, gastrointestinal tract, skin, or cardiovascular system. Scientists estimate that approximately 12 million Americans suffer from true food allergies.

Symptoms range from a tingling sensation in the mouth, swelling of the tongue and the throat, difficulty breathing, hives, vomiting, abdominal cramps, diarrhea, drop in blood pressure, and loss of consciousness to death. Symptoms typically appear within minutes to two hours after the person has eaten the food to which he or she is allergic.

Although an individual may be allergic to any food, such as: * fruits * vegetables * meats, there are eight foods that account for 90% of all food-allergy reactions: * milk * eggs * peanuts * tree nuts * walnuts * cashews * fish * shellfish * soy * wheat.



So what does this all mean to the retailer, restaurant, or other form of food service?

As an establishment that provides food to the public, it is your duty to inform your patrons of the ingredients in any food you serve or provide. This can be accomplished through:

- placards
- direct application
- recipes written down that employees can refer to for specific ingredients

It is **vital** important that all employees are trained in providing information to consumers and that kitchen staff are trained in proper recipe procedures and do not substitute ingredients.

Pools and Spas

Starting January 1, 2008 GCCHD will be taking over the pool and spa program which was previously done by the Montana Department of Public Health and Human Services (MDPHHS).

GCCHD will be inspecting pools and spas as a part of our yearly inspection program. Current State regulations will remain the same.

Please be aware that new pool fees went into effect on October 01, 2007 and each water facility is required to be separately licensed:

POOL- water facility greater than 4000 gallons.....\$200
SPA - water facility less than or equal to 4000 gallons.....\$ 75



We look forward to working with you in the future. If you have any questions concerning pool/spa inspections, please contact us at (406) 582-3120.

